

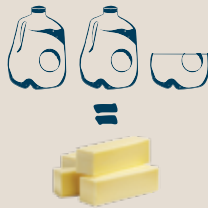
# PROUDLY WISCONSIN

## - Butter Facts -

BUTTER IS MADE FROM  
SIMPLE INGREDIENTS  
**CREAM & SALT**

REAL BUTTER MUST  
CONTAIN AT LEAST  
**80% MILKFAT**

IT TAKES 21 POUNDS OR  
**2.4 GALLONS OF MILK**  
TO MAKE  
**1 POUND OF BUTTER**



WI IS ONE OF THE  
**TOP 2 BUTTER**  
producers in the U.S.

WISCONSIN HAS  
**13 BUTTER**  
processing plants

### CREATE YOUR OWN COMPOUND BUTTER



**Step 1: Soften Butter** Start with 2 sticks (or 1 cup) softened butter in a mixing bowl.

**Step 2: Select Savory Herbs** You can make your compound butter savory with herbs like thyme, oregano, rosemary, garlic, and more.

**Step 3: OR Choose Sweet Ingredients** You can make it sweet with ingredients like orange zest, cinnamon, cranberries, or honey.

**Step 4: Mix** Add ingredients to softened butter and mix.

**Step 5: Wrap & Refrigerate** Form a log, store in plastic cling wrap, and refrigerate until use.

**Step 6: Serve** Serve alongside fresh rolls, use to create a pasta sauce, or add on top of grilled meat or veggies!

This recipe and more from [Goboldwithbutter.com](http://Goboldwithbutter.com)

### FREEZE BUTTER

in original packaging  
inside resealable bags.  
Salted butter will freeze for 12  
months — unsalted for 4 months.



### UNSALTED & WHIPPED

Store in refrigerator in  
original packaging.

### THAWING BUTTER

Thaw in the refrigerator  
for 6 to 7 hours.  
Use thawed butter within  
1 month for freshness.



Take butter from the refrigerator  
**30-60 MINUTES BEFORE USE**  
for a smooth, spreadable consistency.

ON AVERAGE,  
AMERICANS CONSUME  
**6.5 POUNDS OF  
BUTTER ANNUALLY**



### SALTED BUTTER

Salted butter can be stored in  
your refrigerator or even on  
your counter for a few days.



Salt helps keep butter  
fresh, even out of the  
refrigerator, provided  
your kitchen is kept at  
70 degrees or lower.

Once salted butter is  
softened, it should be  
used within one week.

Look for the Proudly Wisconsin Dairy  
badge on all your dairy products.

Sources: IRI Syndicated Sales Database  
[Goboldwithbutter.com](http://Goboldwithbutter.com)



[wisconsincheese.com/butter](http://wisconsincheese.com/butter)